



SET MENU

LUNCH - WEDNESDAY TO SATURDAY

20 FOR 2 COURSES/ 25 FOR 3 COURSES

DINNER - WEDNESDAY TO FRIDAY

£25 FOR 2 COURSES/ 30 FOR 3 COURSES

FOR THE TABLE

SOURDOUGH BAGUETTE & OILS - 5

MARINATED OLIVES - 5

STARTERS

GRILLED GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD

CHICKEN LIVER PATE, SPICED PLUM CHUTNEY & SOURDOUGH

ATLANTIC PRAWN COCKTAIL

SCOTTISH SCAMPI & LOBSTER MAYONNAISE

MAINS

GRILLED EAST COAST SEA BASS & CAPONATA

PRAWN SALMON & DILL FISHCAKE, TRIPLE COOKED CHIPS, & TARTAR SAUCE

RUMP STEAK, BONE MARROW RED WINE & SHALLOT SAUCE, FRIES

40 DAY AGED GALLOWAY BEEF CHOP, BONE MARROW RED WINE & SHALLOT SAUCE, FRIES
(£10 SUPPLEMENT)

BRITISH ISLE SEAFOOD LINGUINE, GARLIC CROUTON, SHELLFISH OIL

DESSERTS AVAILABLE ON REQUEST

MENU SUBJECT TO CHANGE

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT